OWNER'S MANUAL

DAK TURBO BAKER IV

From Sandwich Breads to Specialty Breads
Easy and Delicious —— Right at Your Table

Model **FAB – 2000 IV**

Please take a few minutes to read these instructions before use. By carefully following the instructions, your Turbo Baker IV will serve you long and well.

DAK

DAK Industries Inc. 8200 Remmet Ave. Canoga Park, CA 91304

2/10/92

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all of the instructions before using the appliance.
2. Do not touch hot surfaces. Use the appliance's handles or knobs.
3. To protect against electrical shock, do not immerse power cord, plugs, or the appliance in water or other liquids.
4. To prevent injuries or burns, do not insert your hand into the appliance when it is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug the appliance from the wall outlet after use and before cleaning. Allow the appliance to cool before attaching or removing parts.
7. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions, or after the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use the appliance outdoors.
10. Do not let the appliance's power cord hang over the edge of a table or counter, or touch any hot surface.
11. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance that contains hot liquids.
13. When using an extension cord, always attach the plug to the appliance first, then plug the extension cord into the wall outlet. To disconnect, first turn any appliance controls to "OFF," then disconnect the plug from the wall outlet.
14. Do not use any appliance for anything other than its intended use.
15. Polarization — This appliance is equipped with a polarized alternating-current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature, if you are unable to insert the plug fully into the outlet, try reversing the plug, if the plug should still fail to fit, contact a qualified electrician to replace your obsolete outlet. Do not defect the safety purpose of the polarized plug.

SAVE THESE INSTRUCTIONS FOR LATER USE

SHORT POWER SUPPLY CORD INFORMATION

This unit has a short power supply cord to reduce the risk resulting from a person becoming entangled in or tripping over a longer cord. An extension cord may be used if it is used carefully. The extension cord must be a 2-wire cord with a polarized plug. If a longer detachable power supply cord or an extention cord is used:

(1) The marked electrical rating of the power cord or extension cord should be no less than 750 Watts and/or 10 Amps, and
(2) the power cord should be arranged so that it will not drape over the tabletop, where it can be pulled on by children, or tripped over unintentionally. The power cord must be kept dry, must not be bent and must not have anything placed on top of it.

The serial number of this product may be found on the back of the unit. No others have the same serial number as yours. You should record the number and other vital information here and retain this book as a permanent record of your purchase to aid in identification in case of theft.

Date Of Purchase:	
Dealer Purchased From:	
Dealer's Address:	
Dealer's Phone No.:	
Model No.:	FAB–2000 IV

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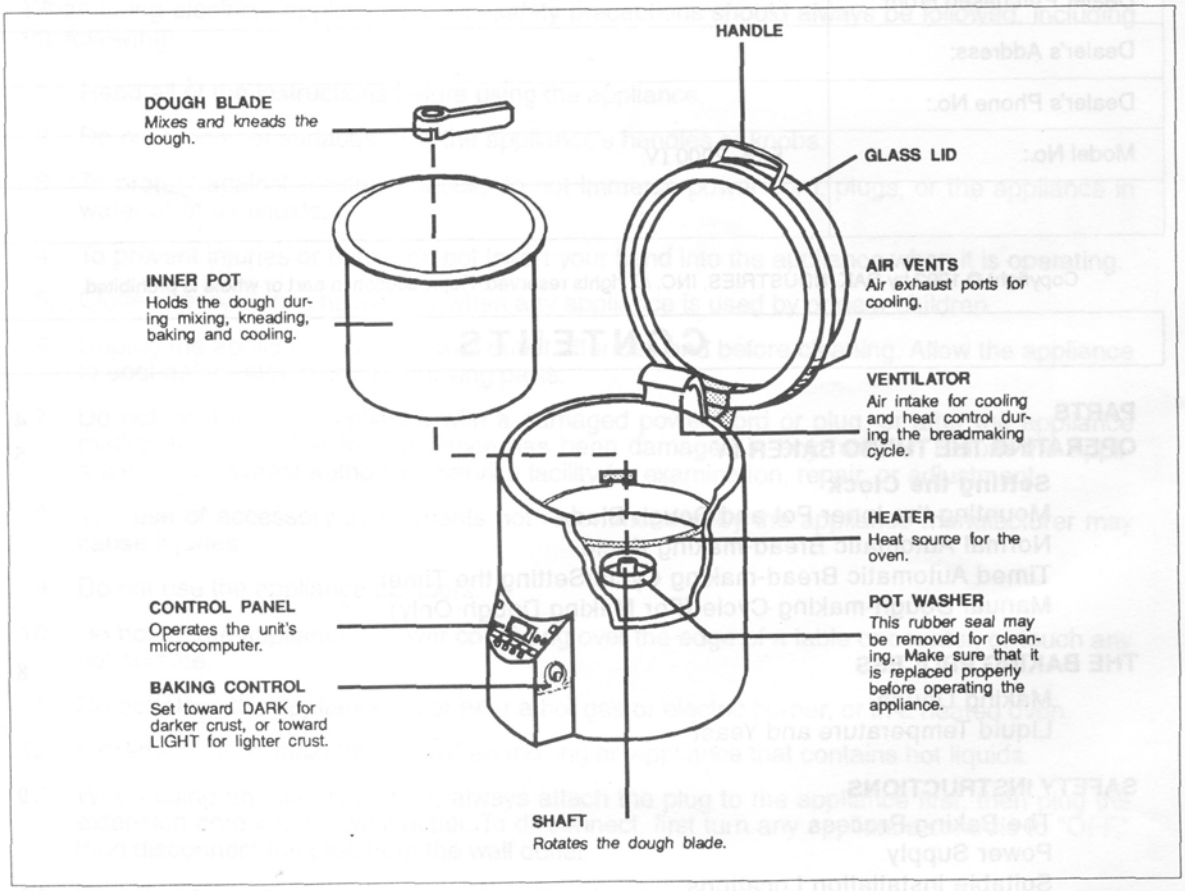
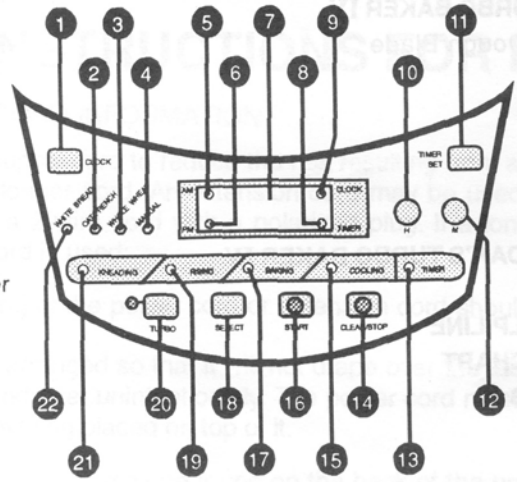

HANDLE
DOUGH BLADE
Mixes and kneads the dough.
GLASS LID
AIR VENTS
Air exhaust ports for cooling.
INNER POT
Holds the dough during mixing, kneading, baking and cooling.
VENTILATOR
Air intake for cooling and heat control during the breadmaking cycle.
HEATER
Heat source for the oven.
CONTROL PANEL
Operates the unit's microcomputer.
POT WASHER
This rubber seal may be removed for cleaning. Make sure that it is replaced properly before operating the appliance.
BAKING CONTROL
Set toward DARK for darker crust, or toward LIGHT for lighter crust.
SHAFT
Rotates the dough blade.

DAK Turbo Baker IV **Figure 1**

1. Clock Button
2. Oat/French Bread Indicator
3. Whole Wheat Bread Indicator
4. Manual Mode Indicator
5. AM Indicator
6. PM Indicator
7. Display Window
8. Timer Standby Mode Indicator
9. Clock Indicator
10. Hour Button
11. Timer Set Button



12. Minute Button
13. Timer Set Indicator
14. Clear/Stop Button
15. Cooling Indicator
16. Start Button
17. Baking Indicator
18. Select Button
19. Rising Indicator
20. Turbo Button/Indicator
21. Kneading Indicator
22. White Bread Indicator

Control Panel **Figure 2**

OPERATING THE TURBO BAKER IV

Setting the Clock

1. Plug the power cord into an AC outlet.

   * *The AM indicator and "12:00" flash on and off in the display.*

2. Press the H (hour) button to select the present hour, then press the M (minute) button to select the present minute.
   Press and hold down one of these buttons to quickly advance the hour or minute display.
   Be sure that the correct AM or PM indicator lights in the display.

3. Press the CLOCK button to complete the clock setting procedure.

   * *A beep is heard and the indicators stop flashing.*

4. If you make a mistake, press the CLOCK button again and repeat steps 2-3.

Mounting the Inner Pot and Dough Blade

1. Place the inner pot into the main unit with the small arrow on the top of the pot facing the front of the unit.
2. Gently turn the inner pot clockwise about 1/3 turn until it locks securely into place.
3. Place the dough blade onto the center shaft with the slots in the blade facing down. Rotate the blade if necessary until the slots in the blade fit down over the flanges in the shaft.

   Note: Wash the inner pot and dough blade thoroughly with a soft sponge after each use. Remove all bread crumbs so that the inner pot will seat properly in the unit and the blade will fit securely onto the shaft.

   CAUTION:
   Do not operate the unit again immediately after the bread-making cycle has been completed, or if the temperature inside the oven is higher than 122°F. Wait ten to fifteen minutes, or the microprocessor may cause the unit to operate improperly.

Normal Automatic Bread–making Cycle

In this mode, the bread-making cycle begins immediately when the START button is pressed (step 6, page 6).

1. Make sure that the inner pot and the dough blade are properly installed, then prepare the ingredients for the selected bread.
2. Place the active dry yeast in the inner pot.

   Note: For better baking results, add yeast near the edge of the inner pot (Figure 3).

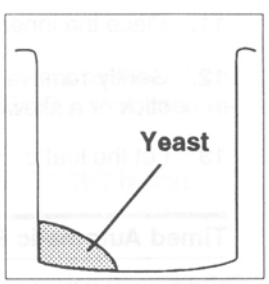


Figure 3

3. According to the recipe that you are using:
   a) Add the dry ingredients to the inner pot.
   b) Add the liquid ingredients last.

   Note: The liquid ingredients should be warm (120°F - 130°F) to activate the yeast.

4. Press the TURBO button if you wish to use the faster TURBO BAKING MODE.

   * *The TURBO indicator lights up.*

Turbo Mode: About 2 hours and 30 minutes, plus optional cooling time.
Standard Mode: About 3 hours and 45 minutes, plus optional cooling time.

5. Press the SELECT button repeatedly to select the type of bread to be baked (Figure 4).
   Note: Each type of bread bakes at a different rate and temperature. When you select a bread type with the SELECT button, you are actually selecting the best time/temperature range for baking the selected bread.

   IMPORTANT: To automatically bake bread, make sure that the MANUAL indicator is not lit. If necessary, press the SELECT button repeatedly to select the desired type of bread, with the MANUAL indicator OFF.

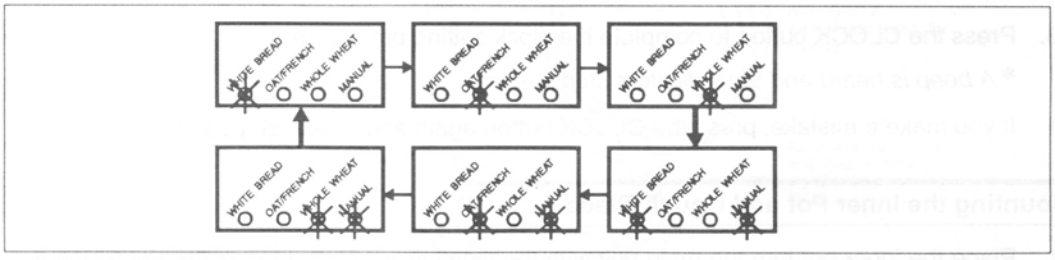


Figure 4

Repeatedly pressing the SELECT button causes the different indicators to cycle as shown.

6. Press the START button to start the normal bread-making cycle immediately.

   * *The KNEADING indicator lights up.* **See page 15 to compare baking cycle times.**

7. Press the START button during baking to display the end-of-baking time for a few seconds.

   Note: The displayed end time is the time when the bread will be ready to eat. (This includes the dough-making time, the baking time and the optional cooling time.)

   Hint: If the dough in your current recipe rises up to the glass lid, the next time you use this recipe, decrease by 2-4 tablespoons one of the liquid ingredients you used in step 3. (See **Hint**, page 13.)

   Removing the Bread.

8. When the baking cycle is finished, the beeper sounds.
9. You may allow the unit to complete its cooling cycle, or you may remove the loaf at this time.
10. Use oven mitts or potholders to turn the inner pot about 1/3 turn counterclockwise, then lift the pot out of the unit.
11. Place the inner pot upside down on a rack or cloth to remove the bread.
12. Gently remove the dough blade (*be careful, **it's hot!***) from the baked bread. Try using a chopstick or a skewer.
13. Let the loaf cool, then cut and serve the bread as desired.

Timed Automatic Bread-making Cycle

In this mode, the bread-making cycle starts at a later time, according to how you set the built-in timer.

IMPORTANT INFORMATION: Do not use the timer when making bread that contains ingredients that can easily spoil, such as eggs, butter, milk, and meats. To prevent the quality of ingredients from deteriorating, the timer cannot be programmed to delay operation for periods over 12 hours.

Note: When you set the timer, you are actually setting the end time, when the bread will be ready to eat. (This includes the dough-making time, the baking time and the cooling time.)

1. Make sure that the inner pot and the dough blade are properly installed, then prepare the ingredients for the selected bread.
2. Place the active dry yeast in the inner pot.

   Hint: For better baking results, add the yeast near the edge of the inner pot (Figure 3, page 5).
3. According to the recipe that you are using:

   a) Add the dry ingredients to the inner pot.
   b) Add the liquid ingredients last.

   Note: The liquid ingredients should be warm (120°F - 130°F), to activate the yeast.
4. Press the TURBO button if you wish to use the faster TURBO baking mode.

   * *The TURBO indicator lights up.*

   Turbo Mode: About 2 hours and 30 minutes, plus optional cooling time.
   Standard Mode: About 3 hours and 45 minutes, plus optional cooling time.
5. Press the SELECT button repeatedly to select the type of bread to be baked.

   * *The BREAD indicators light up as shown in Figure 4, page 6.*

   IMPORTANT: Make sure that the MANUAL indicator is not lit. If necessary, press the SELECT button repeatedly to select the desired type of bread, with the MANUAL indicator OFF.

Setting the Timer

Make sure that the correct present time is shown on the display.

Note: When you set the timer, you are actually setting the end time, when the bread will be ready to eat. (This includes the dough-making time, the baking time and the cooling time.)

6. Press the TIMER SET button.

   * *The timer display lights.*
7. Press the HOUR and MINUTE buttons to set the time that you want the bread-making cycle to end.

   Note: The timer can only be set in 10-minute increments.
8. Press the TIMER SET button again.

   * *A beep sound is heard and the TIMER indicator lights up.*
   * *The clock display reappears.*

   Note: If a mistake is made during timer setting, a long beep will be heard. In this case, or if you want to change the programmed **end-of-baking** time, press the CLEAR/STOP button, then repeat steps 6-8.
9. To display the programmed end-of-baking time for 3 seconds, press the TIMER SET button.
10. When the baking cycle is finished, the beeper sounds.
11. Use oven mitts or potholders to turn the inner pot about 1/3 turn counterclockwise, then lift the pot out of the unit.
12. Place the inner pot upside down on a rack or cloth to remove the bread.

13. Gently remove the dough blade (*be careful, **it's hot!***) from the baked bread. Try using a chopstick or a skewer.

14. Cut and serve the bread as desired.

Manual Dough-making Cycle

This mode is for manually making dough, when you wish to make specialty breads like pizza dough, croissants or cinnamon rolls, and then bake the bread in your oven.

1. Make sure that the inner pot and the dough blade are properly installed, then prepare the ingredients for the selected bread.

2. Place the active dry yeast in the inner pot.

   Hint: For better baking results, add the yeast near the edge of the inner pot (Figure 3, page 5).

3. According to the recipe that you are using:

   a) Add the dry ingredients to the inner pot.

   b) Add the liquid ingredients last.

   Note: The liquid ingredients should be warm (120°F - 130°F), to activate the yeast.

5. Press the SELECT button repeatedly to select the type of dough to be made.

   ** The BREAD indicator for the selected type of bread lights up (see Figure 4, page 6).*

   IMPORTANT: Make sure that **both** the MANUAL indicator **and** the BREAD indicator for the selected bread are ON.

6. Press the START button to start the MANUAL dough-making cycle immediately.

7. When the dough is prepared, remove it from the inner pot, let it rise in the shape you desire, then bake it in your oven.

THE BAKING PROCESS

Making Dough

1. Always put the active dry yeast into the inner pot first.

2. According to the recipe that you are using:

   a) Add the dry ingredients to the inner pot.

   b) Add the liquid ingredients last.

   Note: The liquid ingredients should be warm (120°F - 130°F), to activate the yeast.

Liquid Temperature and Yeast

Yeast is a delicate organism that is easily influenced by temperature changes. For bread to be delicious, it is important that the yeast should function as effectively as possible. The optimum liquid ingredient temperature to activate the yeast is 120°F - 130°F. Once liquid of the proper temperature is placed in the bread maker, the Turbo Baker IV will maintain the proper temperature throughout the bread-making process.

3. When the START button is pressed, the primary dough-kneading cycle begins.

4. When the kneading stops, the dough begins to rise.
5. After the dough rises, secondary kneading begins.
   5 minutes before the secondary kneading cycle is completed, the beeper sounds 10 times, indicating the best time to add various ingredients to breads (such as raisins, chocolate chips, prunes, etc.).
6. After secondary kneading, the dough rises again.
7. After the dough rises the second time, the dough blade rotates once, to loosen itself prior to baking.
8. The dough rises for the third and final time.
9. The unit's heater turns on and baking begins.

   CAUTION: Use an oven mitt or potholders when touching any of the parts that get hot, especially the inner components.
10. When the baking cycle is finished, the beeper sounds, and the cooling cycle begins.
    Air is taken in through the air duct for about 20 - 30 minutes to remove heat and moisture from the loaf.

    Note: The key to baking flavorful bread is efficient heat and moisture removal (cooling). In other bread makers, steam can cause the bread to crumble and get soggy.

SAFETY INSTRUCTIONS

Baking Process

- Do not touch the glass lid during or immediately after baking. The glass becomes extremely hot when the unit starts the baking process, and it remains very hot for a time after the baking cycle ends.
- Take special care if infants and children are nearby.
- Always use potholders or oven mitts when removing fresh-baked bread from the unit.
- To avoid a risk of fire, be especially careful that flammable objects are never placed on top of the unit.

Power Supply

- Only use correctly wired power outlets.
- Never share the same outlet with other appliances.
- Remove the plug if the unit will not be used for an extended period of time.

Suitable Installation Locations

- Do not obstruct the air intake opening which is located on the bottom of the unit.
- Do not use the unit near fire or any source of heat.
- To prevent malfunctions or damage, do not use the unit where it will be exposed to direct sunlight, rain, dust, or dirt.

Main Unit

- Do not wash the main unit with water, as this could lead to electrical shock, electrical shorts, or other malfunctions.
- Flour, bread crumbs, or any foreign matter that accumulates in the bottom of the oven may make it impossible to insert and lock the inner pot.
- Always keep the unit clean. Flour or other substances that spill onto the heater may cause the unit to smoke during the baking cycle.

Handling the Unit

- To avoid malfunctions, do not drop the unit, or subject it to strong shocks.
- This unit is exclusively designed for bread and dough making. Do not place any ingredients other than those used for bread making into the unit.

Power Failure During Use

- If the power is cut off during use, due to a power failure or unplugging the unit, the bread making process will end. In this case, remove the ingredients from the inner pot, replace them with fresh ingredients, and start over from the beginning.

  Note: If the power is cut off during timer operation, "12:00" will flash in the clock display.

Have the Unit Serviced When:

- Any damage or abnormality is noticed in the power cord.
- The unit operates improperly.
- Any other unusual conditions occur.

CARING FOR YOUR TURBO BAKER IV

Inner Pot and Dough Blade

- Clean these parts thoroughly using a sponge or soft cloth dampened in lukewarm water. After cleaning, dry them completely and store them inside the main unit.

  Note: The inner pot and dough blade are coated with fluorine resin. Use only plastic utensils to avoid scratching or damaging this coating.

Main Unit

- Unplug the power cord from the AC outlet before cleaning.
- Gently wipe dirt off with a sponge or soft cloth, dampened with mild detergent, then wipe with a dry cloth.
- Never use harsh cleansers, chemicals or abrasive cleaners. Nylon and metal brushes cannot be used. Non-kitchen detergents or bleach should not be used.

Shaft

- Remove all crumbs after each use. Use a sponge or cloth dampened with lukewarm water and wrung dry.

Pot Washer

- If crumbs accumulate in the bottom of the oven, remove the pot washer and clean it thoroughly with a sponge or soft cloth. Be sure to reinstall the pot washer properly, or ingredients may leak out of the inner pot.

Oven

- Remove flour and bread crumbs and all foreign matter from the inside of the oven with a vacuum cleaner. Then, wipe off with a cloth dampened with lukewarm water and wrung dry.

Air Intake

- Occasionally clean the air intake filter located on the bottom of the unit to prevent if from becoming blocked. Use a vacuum cleaner crevice tool or a soft brush.

HELPFUL HINTS FOR DAK'S TURBO BAKER IV

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How Much Gluten Should I Add?

What is Gluten? Wheat gluten is the natural protein derived from wheat. It is basically wheat flour with the starch removed. It will promote higher rising, improved shape, enhanced flavor, increased protein, and extended freshness. Gluten may help keep dough from "falling," even when it does rise nicely.

In most recipes, adding one or two tablespoons of gluten will assist in the loaf rising, but adding gluten is not mandatory.

> **Suggestion:** If bread flour is unavailable, and all purpose flour is used, we recommend adding one or two tablespoons of gluten to all recipes, except oat bran recipes.

What Is the Best Liquid Temperature ?

The ideal temperature for the liquid for use in recipes is 120^{0}F - 130^{0}F. As a guideline, the liquid should be hot to the touch.

What Kinds of Liquids Can I Use?

Very soft water will make a soft, sticky dough that does not rise well. If your water is very hard, you will find that a tablespoon of cider vinegar or lemon juice, when added to the water, will make a better bread.

Many liquids (heated to 120^{0}F) can be used in baking bread, such as: water, milk, fruit juice, soy milk, potato water, egg and others.

What Is the Best Flour to Use?

Of the brands on the market, we have found that the following types work quite well:

Pillsbury™ Bread Flour

Gold Medal™ - Better For Bread Flour (yellow package)

King Arthur™ Flour (found on the East Coast)

What If the Bread Crust Is Too Brown?

We have found these options help keep the crust from becoming too brown:

1. Set the Baking Control toward DARK for darker crust, or toward LIGHT for lighter crust (see page 4).
2. Reduce the amount of sugar by one to two tablespoons.
3. Use honey in place of sugar, using half as much honey as sugar.
4. Use a sugar substitute and use the same recipe requirements as for sugar. (There will be no aftertaste when the sugar supplement is cooked. A 1:1 ratio is used when using a sugar substitute.)

Altitude Adjustment

Those DAKonians who live in a high altitude area (3500 - 7400 feet) may find it necessary to adjust their recipes.

At 7400 ft.

Reduce yeast (use active dry yeast): Use about 3/5 of one packet of yeast per 3 cups of flour.

Use 1.5 teaspoons salt per 3 cups of flour.

Increase the liquid in the recipe. Use 1.5 cups plus 1 tablespoon of liquid per 3 cups of flour.

Use 1.5 teaspoons of gluten per 3 cups of flour.

At 3500 - 5000 ft.

Yeast reduction may not be necessary.

Do not increase the amount of salt used.

An increase of 2 tablespoons of liquid may be necessary.

A good-quality bread flour should not need extra gluten. Add 1.5 teaspoons of gluten if an all-purpose flour is used.

What If the Loaves Rise Too High?

There are three ways to avoid this:

1. Follow the recipe, measuring correctly.
2. Reduce the amount of liquid by 2-4 tablespoons.

3. As the loaf rises, make small holes around the loaf with a toothpick, causing it to fall until it is level with the top of the inner pot, just before it goes into the baking cycle.

   * ***Note:*** *Do not use a knife.*

   * ***Hint:*** *To make cleanup easier, coat the inside of the glass dome with Pam™ or another cooking spray.* ***However, the cooking spray may turn brown and be hard to remove.***

The Loaves Do Not Rise High Enough

There are several ways to avoid this, including:

1. Check the temperature of the liquid ingredients (120°F – 130°F).
2. Make sure the yeast is fresh.
3. Use gluten in the recipe (or increase the amount slightly if the recipe already uses gluten).
4. If you have "hard" water, try adding one teaspoon of lemon juice or cider vinegar. If you have "soft" water, try using water from another source, like commercial bottled water.

What If the Middle or Top of the Loaf Is Uncooked or Underdone?

If this occurs, the following steps will help assure that the loaf is completely cooked.

1. Remove the loaf of bread and the inner pot from the machine.
2. Remove the loaf from the inner pot and finish baking it in your conventional oven. Bake at 350°F for 10 - 15 minutes.

or

1. Between the last stage of fermentation (dough rising) and the baking cycle, use a baking brush to brush the top of the loaf with one of the following:

   a) A beaten egg with one to two tablespoons of water, mixed into a fine glaze.

   b) Egg white, cream of tartar, and approximately one to two tablespoons of water mixed into a fine glaze.

   c) Melted butter.

2. After brushing the top of the loaf and closing the lid, create an aluminum foil "shield" to cover the outside of the dome.

Helpful Cooking Hints

Some recipes call for egg whites. We have found that gently folding the egg whites into the recipe works much better than simply adding them into the ingredients.

When choosing to substitute ingredients, results may vary. A few attempts may be necessary to obtain a successful loaf. If you try a recipe substitute and find it successful, we would appreciate hearing about it. Please write to :

DAK Industries
Customer Service Department – Turbo Baker IV
8200 Remmet Ave.
Canoga Park, CA 91304

How to Clean the Turbo Baker IV

When cleaning The Turbo Baker IV, we have found the following to be the most effective:

1. A mild soap and water solution.

2. A cleanser such as FORMULA 409 All Purpose Cleaner™ .
3. A white vinegar and water solution: 3 parts water to 1 part vinegar works best.
4. Use a damp sponge or cloth, and NEVER "flood" the Breadmaker with any of the above solutions.
5. As you know, you can remove the red flexible pot washer at the bottom of the oven. A gentle tug is all it takes. When the washer is out, use a toothpick to remove leftover ingredients from around the motor shaft and pot washer area. This area should be clean before you replace the pot washer.

Self-Test

If you experience problems that suggest your Turbo Baker IV could be faulty, the unit has a built-in self- test function for checking the unit's baking operation.

For the most accurate self-test results, let the unit cool down and remain cold for at least two hours.

1. Unplug the Turbo Baker IV.
2. Remove the inner pot. (This protects the inner pot and will not affect the outcome of the test.)
3. **IMPORTANT: Close the glass lid**. The self-test will not work with the glass lid open.
4. Press and hold down the "CLOCK" and the "CLEAR/STOP" buttons on the control panel at the same time.
5. While holding the buttons down, plug the Turbo Baker IV's power cord into an electrical outlet, then release the buttons.

   * *A display of "8:8" should show on the display panel. If not, go through steps 1-3 again until this display is shown.*
6. Press the "CLEAR/STOP" button again. You should now see a sequence of numbers begin to appear on the display panel.

   The Turbo Baker IV has two temperature sensors that operate during baking; one to check the dough temperature and one to check the oven temperature. The numbers that appear on the display panel are temperature checks made while the self-test function checks the baking cycle. It is not necessary to pay attention to the displayed numbers.

   Note: During the self-test procedure, the heating element gets hot and glows red. This is normal.
7. The self-test procedure will take about 10-20 minutes, then "11:11" should appear on the display panel at the end of the test.

   * *This display indicates that the Turbo Baker IV is functioning properly.*
8. If any number other than "11:11" appears on the display panel at the end of the test, this means that the Turbo Baker IV has failed part of the self-test procedure. In this case, please contact DAK's Technical Department for assistance at the number listed in "Service" below.

Turbo Baker IV Help Line (24 hours/day)

Before requesting service, or if you have questions about recipes (baking problems, substitute ingredients, etc.), try calling the DAK automatic telephone hot line. All you need is a touch-tone phone. To get immediate answers to many of your questions, just call:

1-818-888-5373

BAKING CYCLE TIMES

CYCLE	DISPLAY INDICATOR	ORIGINAL DAK AUTOBAKERY	TURBO BAKER IV	
		(FAB 100 Series)	**Non-Turbo Mode** (**MANUAL** Indicator ON)	**Turbo Mode** (**TURBO** Indicator ON)
PRIMARY MIX	Kneading Indicator ON	15 minutes	15 minutes	10 minutes
PRIMARY RISING	Rising Indicator ON	60 minutes	60 minutes	5 minutes
SECOND MIX	Kneading Indicator ON	18 minutes	23 minutes	23 minutes
SECOND RISING	Rising Indicator ON	20 minutes	20 minutes	20 minutes
LOAF SHAPING	Kneading Indicator ON	4 seconds	4 seconds	4 seconds
FINAL RISING	Rising Indicator ON	75 minutes	60 minutes	60 minutes
BAKING	Baking Indicator ON	20-50 minutes	20-50 minutes	20-50 minutes
COOLING	Cooling Indicator ON	20-30 minutes	15-30 minutes	15-30 minutes

NOTES:

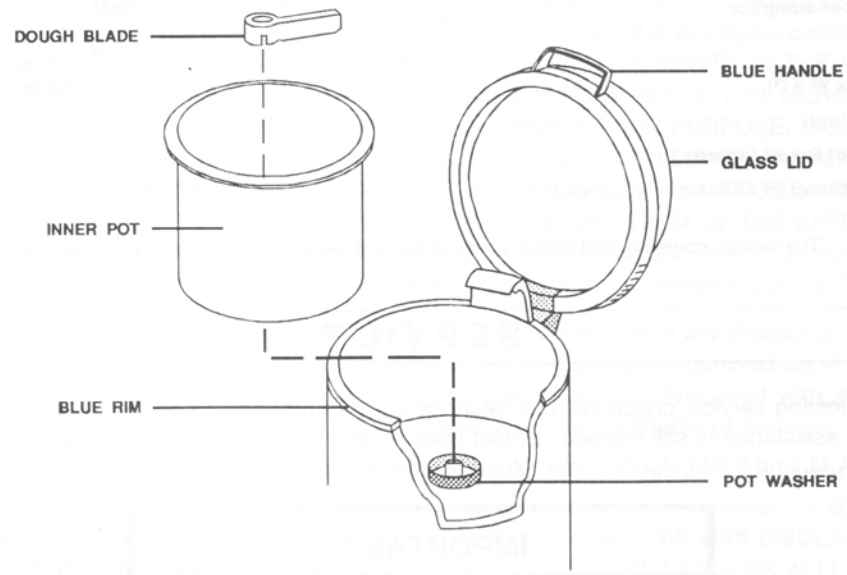
– The times listed on this page are approximate. Actual operating times may vary slightly.

– For additional information, please refer to the unit's operating instructions manual.

TROUBLESHOOTING CHART

PROBLEM	POSSIBLE CAUSE	SOLUTION
The unit does not start.	The power cord is not plugged into a wall outlet.	Plug the power cord into a wall outlet.
	The oven's interior temperature is too high (the display shows OEO2).	The unit will not operate if the oven temperature is too high. Open the glass lid and let the oven cool down.
	The unit is cool, but the display still shows OEO2.	Contact a qualified service technician.
Water leaks from the inner pot.	The inner pot is not installed correctly.	Mount the inner pot correctly.
	The pot washer is worn or damaged.	Replace the pot washer (use parts supplied by the manufacturer).
Dough kneading cannot be performed.	The dough blade is not installed correctly.	Remove the inner pot, remove the dough, then install the dough blade and the inner pot correctly.
Smoke is generated during baking.	Flour or other ingredients have been spilled onto the oven's heater.	Clean the inside of the oven. If smoke results from any other cause, unplug the unit immediately and contact a qualified service technician.
The dough does not rise enough.	An incorrect amount of liquid, or liquid with the wrong temperature has been used.	Use the correct amount of liquid at the correct temperature (120°F - 130°F).
	The display shows HEO2.	Contact a qualified service technician.
	Incorrect ingredients, or incorrect amounts of ingredients have been used.	Make sure that the recipe is correct.
	The yeast in the recipe is too old, was left in an opened package for too long, or was stored incorrectly and is no longer good.	Use fresh yeast from an unopened package.
	The room temperature surrounding the Turbo Baker IV is too high.	Use the unit in a location with a moderate room temperature.
Bread cannot be baked.	The unit is set for the MANUAL cycle.	The manual cycle is for dough making only. Use the normal or automatic baking cycle.
	The dough blade is installed incorrectly.	Install the dough blade correctly.
	The display shows HEO1 or HEO2.	Contact a qualified service technician.
	The glass cover was opened during baking.	Keep the glass lid closed during baking.
Bread cannot be baked using the program timer.	The clock display does not show the correct, present time, or the AM/PM setting is incorrect.	Set the clock correctly.
	The timer was set incorrectly.	Set the timer correctly (see page 7).
	"12:00" is flashing in the display.	A power failure may have occurred. Remove the ingredients and start over.
The program timer cannot be set.	The timer indicator did not light up, or the timer was set incorrectly.	Set the timer correctly (see page 7).

REPLACEMENT PARTS



Part	Part No.
1. Inner Pot	7728
2. Dough Blade	7729
3. Pot Washer	70087
4. Blue Handle	70018
5. Glass Lid	7756
6. Blue Rim	70200

ORDER TOLL-FREE 24 HOURS/DAY BY CREDIT CARD
1-800-325-0800

FOR INFORMATION 8:00 A.M. – 5:00 P.M. Pacific Time MONDAY – FRIDAY CALL:

BREADMAKER HELP LINE (24 hours/day): **1-818-888-5373**

TDD (Hearing Impaired): **1-800-888-6703**

ORDER LINE (24 hours/day): **1-800-325-0800**

SPECIFICATIONS

CPU	4 Bit, 6 KB
Power Supply	120 VAC/60Hz, 5A
Power consumption	Heater 750W
	Main Motor 100W
Size (H x W x D)	14.75 in x 10.63 in x 12 in.
Weight (net)	18.54 lbs.
Weight of Bread (approx.)	Up to 4.5 lbs.
Size of Bread (H x Diameter - approx.)	7.5 in. x 6.3 in.

The design, operation and specifications of this unit are subject to change without notice.

SERVICE

Before requesting service, check the Troubleshooting Chart on page 16 and try to solve the problem. If technical assistance is still needed contact DAK Product Support at **1-800-888-9818**, between the hours of 8 A.M. and 5 P.M. Pacific Time, Monday through Friday.

IMPORTANT !!

Before you return a unit to DAK, before or after the warranty period expires, please call **WARRANTY CENTRAL** at **818-772-7842** between the hours of 8 A.M. and 5 P.M. Pacific time, Monday through Friday, for the following information:

1) Confirmation of the warranty status of the unit.
2) Instructions for returning the unit.
3) The time required to perform needed repairs (if any).
4) The cost of repairs (if any).

FCC INFORMATION

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

– Reorient or relocate the receiving antenna.
– Increase the separation between the equipment and receiver.
– Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
– Consult the dealer or an experienced radio/TV technician for help.

FCC WARNING- This equipment may generate or use radio frequency energy. Changes or modifications to this equipment may cause harmful interference unless the modifications are expressly approved in the instruction manual. The user could lose the authority to operate this equipment if an unauthorized change or modification is made.

DAK Turbo Baker IV Breadmaker

Limited Warranty

DAK Industries, Inc. ("DAK") warrants to the first consumer purchaser, for a period of 90 days from the date of purchase, that this DAK **Turbo Baker IV** (the "Product"), when shipped in its original packaging, will be free from defects in manufacture and materials. THE FOREGOING WARRANTY IS THE ONLY WARRANTY, EXPRESS OR IMPLIED, GIVEN BY DAK, I.E., **THERE IS NO WARRANTY OF MERCHANTABILITY AND THERE IS NO WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.** DAK hereby disclaims any express or implied warranties other than the warranty in the first sentence to the fullest extent permitted by law. IF APPLICABLE LAW DOES NOT PERMIT DAK TO DISCLAIM IMPLIED WARRANTIES, ANY WARRANTIES IMPLIED BY LAW ARE LIMITED TO THE **90 DAY TERM OF THE EXPRESS WARRANTY GIVEN BY DAK.** No other person, including any employee of DAK or any service person, is authorized to make any other warranty or to alter or extend the terms of the warranty given by DAK.

NOTE: The warranty given by DAK **DOES NOT APPLY** to the **appearance** of any Product or to any Product which has been subjected to **misuse, mishandling or service by any unapproved service person** or to any Product which has been **damaged, defaced, modified, altered or tampered with, either externally or internally** or to any Product **sold or used outside of the United States of America.**

The **SOLE AND EXCLUSIVE REMEDY** under this warranty is **REPAIR OR REPLACEMENT AT DAK's OPTION** of any Product that proves to be defective in manufacture or materials within the 90 day period from the date of purchase. **TO THE FULLEST EXTENT PERMITTED BY LAW, DAK DISCLAIMS ALL LIABILITY FOR ANY OTHER DIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ALLEGED TO BE CAUSED BY A DEFECTIVE PRODUCT, I.E., DAK WILL NOT BE RESPONSIBLE FOR ANY PERSONAL INJURY, PROPERTY DAMAGE (OTHER THAN THE COST OF REPLACING THE PRODUCT) OR ANY OTHER MONETARY DAMAGE SUCH AS LOST WAGES OR PROFITS CAUSED BY ANY USE, ATTEMPTED USE OR INABILITY TO USE THE PRODUCT.**

NOTE: By using this Product, you agree that repair or replacement at DAK's option will fully satisfy DAK's warranty obligation to you, whether in contract, tort, negligence, strict liability or other applicable law.

DAK, at DAK's sole option, will repair or replace any Product that proves to be defective within 90 days from the date of purchase at no charge to the purchaser **except for a fee of $14.00 for handling, packing, return postage and insurance.**

Should service be required:

1. Carefully pack the Product along with all of its accessories and other original materials **in the original carton and packing materials** (if still available) or in another suitable carton with sufficient protective padding to avoid injury to the Product during shipping.

2. You **MUST ENCLOSE**:

– Your **original** packing slip or other proof of date of purchase **AND**

– Your **check or money order for $14.00**, payable to **DAK Industries, Inc.**
(this fee is not necessary if you live in the State of California) **AND**

– **A note describing the problem** that needs to be repaired.

3. Ship the Product, **prepaid**, by **insured Parcel Post or insured United Parcel Service (UPS)** to:

DAK INDUSTRIES, INC.
c/o Warranty Central
8130 Remmet Ave, Suite 400
Canoga Park, CA 91304

*(See **SERVICE**, page 18.)

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